

CAN SOPHIA

RESTAURANT

Salads

Mackerel cured in salt, endive salad, apple, cucumber and citrus vinaigrette	12 €
Garden salad, tomato concassé, anchovy, tender shoots and romesco	13.50 €
Green salad, mushroom shavings, dried fruits, parmesan cheese and wasabi vinaigrette	10.50 €

Starters

Puff pastry with smoked sardine, grilled vegetables and black olives	17 €
Toast with duck ham, Portobello cream, truffled oil and salad sprouts	18.50 €
Simmered cuttlefish with grilled peas, bacon and crunchy ink	16 €
Market fish sashimi with vegetables and oriental vinaigrette	13.50 €
Soft pumpkin cream on sesame sponge cake, cream cheese quenelle and glazed vegetables	12 €
Grilled scallops with couiflower foam, iberian ham crumbs and smoked paprika	20 €
Marinated tuna, lightly marked, with beet and roasted tomato juice	21.50 €

Pasta and Rice

Rice from Pals with iberian meat and Portobello	(min.2 persons-Price p/p)	19 €
Creamy rice with roasted scallops		24 €
Fresh pasta with smoked sardine carbonara		14 €

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Meat

Iberian pork marinated, grilled, with romesco and green asparagus	21 €
Sirloin steak with foie, corn emulsion and sweet wine sauce	27 €
Lamb in two cooking, glazed vegetables, cous-cous with raisins and pine nuts and rosemary and honey sauce	24 €
Duck lacquered with sweet potato parmentier and ginger	18 €
Kid goat leg baked with bakery potato	27 €

Fish

Monkfish packed with cured bacon and pumpkin cream with a touch of citrus	23.50 €
Steamed cod with eggplant jam and honey 'pilpil'	20.50 €
Market fish baked with potatoes and vegetables	s/m
Tradicional 'Cim i Tomba' at Can Sophia style	20.50 €

Desserts

Chocolate mousse with cardamom	7.50 €
Can Sophia Catalan Cream	5.50 €
Adam & Eve	8 €
Pumpkin sponge cake, mascarpone cream and white chocolate cream	8 €
Strawberry cannelloni stuffed with banana mousse, chocolate sand and pistachio ice cream	8 €
Home made ice cream	5.50 €